



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>SPC-FAKIRO</b>	12 mm thick pan, double surface: smooth and ribbed for double use, dim.mm.460x330.	<b>Delivery</b> from 4 to 9 days

#### PROFESSIONAL DESCRIPTION

#### TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>SPC-CALDOBAKEL3</b> 	<b>Spidocook - Electric CONVECTION OVEN, 3 trays measuring 46x33 cm, Professional, mod.CALDOBAKEL3</b> Electric fan-assisted convection oven, for GASTRONOMY and PASTRY, capacity 3 460x330 mm trays, adjustable temperature from 30°C to 260°C, manual controls, AIR.PLUS and DRY.PLUS technology, V.230/1, Kw.2, 7, Weight 20 Kg, Dim.mm.600x587x402h	<b>Delivery</b> from 8 to 15 days
<b>SPC-CALDOBAKEL4</b> 	<b>Spidocook - Electric CONVECTION OVEN, 4 trays measuring 46x33 cm, Professional, Mod.CALDOBAKEL4</b> Electric fan-assisted convection oven, for GASTRONOMY and PASTRY, capacity 4 460x330 mm trays, adjustable temperature from 30°C to 260°C, manual controls, AIR.PLUS and DRY.PLUS technology, V.230/1, Kw.3, 00, Weight 22 Kg, Dim.mm.600x587x472h	<b>Delivery</b> from 8 to 15 days